



Brasserie Salad (Cesar Salad)	10
Barley Salad	9
Baked Autumn Vegetables Ratatouille with Basil	8
Artichokes, Spinach, Pecorino Cheese	9
Prawns, Mustard and Rosemary	9
Arctic Char, Beetroot, Fennel, Orange	9
Escargot á la Borguignonne	13
Beef Tartare with its condiments	12
Selection of Cold Cuts and Cheeses	14
Stuffed Focaccia of the day	



Lasagne like once upon a time ...	14
Pumpkin Ravioli, Butter, Sage, Amaretti Cookies	14
Our Seafood Risotto (20 Min.)	15
Chestnuts Velloutè, Black Truffle	10
Spaghetti <i>Cav. Cocco</i> Cheese and Pepper	14



Chicory au Gratin, Walnuts butter	16
Cinta Senese Suckling Pig, Beer Sauce	26
Lamb Tagine, Chick Peas and Vegetables Cous-Cous	22



Grilled Mackerel	22
Irish Rib-Eye 250 gr	25
Octopus, Potatoes, Sweet Paprika	23

SIDES



Small Aromatic Salad	5
Tomato and Avocado Salad	5
Spinach with Sesame and Peanut Butter	5
Crunchy Potato Leaves	5

Each Starter is served as soon as ready.

Lunch: from 12:00 pm until 2:00 pm

Dinner: from 7:00 pm until 9:30 pm

Cover Charge 1,50 € P.P.



Fruits and Homemade Sherbets	9
Crème Catalana with <i>Varnelli</i> Liquor	8
Chocolate Lava Cake, Fiordilatte Ice Cream (10 min.)	9
Lemon Tart, Wild Berries Sherbet	9
Caffè Sicilia	8